

St. Valentine's Day

Served Wednesday 14th from 7.00pm

(Main course price includes for your choice of starter & dessert)

To Start...

Roast Tomato & Basil Soup, fresh cream & tarragon toasties (v)
Cragellachie Smoked Salmon, salmon mousse, baked beetroot salad & horseradish cream,
Roast Asparagus Parcels, local spears, prosciutto ham, parmesan shavings, hand torn basil &
aged balsamic

Field Mushrooms, poached in wild garlic cream, tossed leaf & balsamic (v)
Seared Scallops, velvet mash, smoked bacon, sage & sherry (g)

Basket of bread for the table – English butter £2.50

To Follow....

Sea Bass Florentine £ 42.90
wilted spinach leaves & fine Vintage Welsh Cheddar Cream, herb buttered baby potatoes (g)

Tournedos Rossini £ 48.90
fillet of beef, liver parfait, portabella mushroom & Madeira infusion, dauphinoise potatoes

Herb Crusted Pork Tenderloin £ 44.90
baby leek, celeriac, calvados & white wine veloute, mini roasters

Chicken Forestiere £ 42.90
wrapped in smoked bacon, wild & button mushrooms, with cream & dry Pinot, classic twice
cooked, hand cut chips

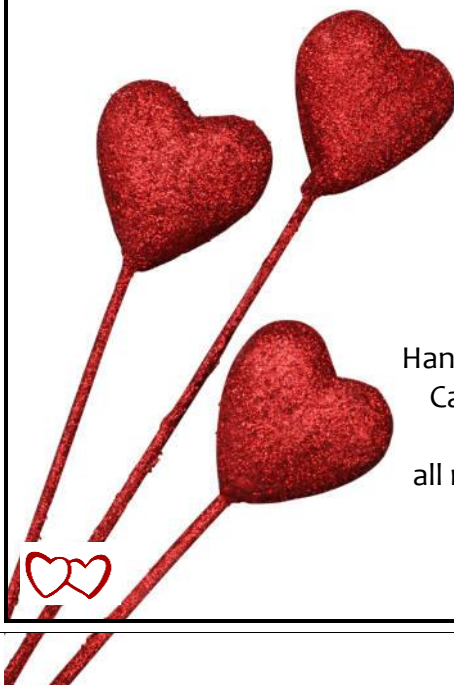
Gressingham Duck Breast £ 44.90
Pan seared with fresh orange, grand marnier & clover honey,
mini roasters

Spinach & Ricotta Crepes £ 41.90
concasse sauce, parsnip crisps & toasted pinenuts, dauphinoise
potatoes (v)

Extra side dishes

Hand Cut Chips £2.50 - Richard's Onion Rings £2.95
Cauliflower Cheese £2.95 - Garlic Bread £2.60

all main dishes served with carrots, peas & spring cabbage



To Finish...

Warm Homebaked Chocolate Brownie, jugs of melting white & chocolate sauces,
Movenpick ice cream

Pinacolada, fresh pineapple flambé, white rum & brown sugar, angel sponge
& coconut dusted ice cream

Strawberry Pancakes, poached strawberries in fraise des bois liqueur, sweetened & served
with a jug of Cotswold double cream

The Lodge Sticky Toffee Pudding, orange, ginger & butterscotch sauce

Trio of Burnt Cream, Sugared Raspberry ~ Apricot Flambé ~ Vanilla & Lavender
homebaked shortbread

Cheese Platter, Wrekin Blue, Vintage Welsh Cheddar, Goats & Cornish Brie fig jelly & walnut
halves (n)

Tea & Coffee....

£2.70 per guest

Freshly Ground Arabica Beans, Cappuccino, Latte, Espresso, Moccaccino, Latte Macchiato

Double Espresso £2.95

Infusions

Traditional English, Everyday, Peppermint, Camomile, Earl Grey, Lady Grey

Darjeeling, Assam or English Breakfast

Or Hot Chocolate

Baileys Macchiato - £2.95

As well as a full range of Liqueur coffee's - £4.65

